



ALTYDLIG VENUE

Langverwacht Road, Kuils River, 7580

Tel: 083 708 3062 - www.altydlig.co.za – venue@altydlig.com

Function Packages: Sept 2018 - Aug 2019

GENERAL INFORMATION

Four packages are available at Altydlig. All packages **INCLUDE** the following:

- venue
- wooden tables and chairs (with cushions)
- cutlery, crockery, glasses, wine coolers, water jugs, salt & pepper pots
- availability of cash bar (including ice)
- food (menu chosen by host)
- set-up (excluding décor) and cleaning
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Package A: R340 per head (Menu 1: bread table for canapés and main course)

Package B: R389 per head (Menu 2: 3 course – starter, main course & finger desserts)

Package C: R419 per head (Menu 3: 3 course – starter, main course & dessert)

Package D: R440 per head (Menu 4: 3 course – starter, main course & dessert)

Please see menu options on pages 3-9

- Children under the age of 12 are charged at half price.
- The venue is available from 08H00 and closes at 00H00. The cost of hiring the venue after 00H00 is R600.00 per half an hour for a maximum of 1 hour.
- A deposit of R7000.00 (Seven Thousand Rand) will be required in order to secure your booking date. This amount forms part of the total invoice.
- A refundable breakage fee of R2000.00 is payable before the function date. In case of any damage to our venue or property during your function, you would be held responsible.
- Full payment must be made two (2) weeks before the function.
- **DECEMBER (Saturdays & Public Holiday) – A Venue fee of R5500 is charged.**
- Waiters and barmen are charged at R73.00 per hour. A minimum of 1 waiter per 30 guests and 1 barman per 60 guests is required.
- On public holidays and Sundays, service staff are charged at 1.5 of the normal rate and an extra fee of R1200 is charged for kitchen staff.

ADDITIONAL / PRE-DRINKS / ARRIVAL REFRESHMENTS

- A bread table (a selection of homemade breads, cheese, preserves & pates) at R39 per person.
- Canapés (5 bites per person) at R63 per person.
- We can supply pre-drinks for your guests. Please enquire.
- Corkage charged at R35 per bottle.
- Juice can be ordered from Altydlig for the tables at R55 per jug. If you bring in your own juice, a corkage fee of R25 per litre is charged.
- **All consumables (drinks & food) brought in to the venue is subject to an extra charge except wedding cakes & cupcakes.**
- **You are welcome to bring in a wedding cake which we will cut and serve at no extra charge.**

GUEST NUMBERS

- 80 guest minimum on Saturdays and public holidays from October-April.
- 70 guest minimum on Saturdays and public holidays from May-September.
- 60 guest minimum on Fridays.

The venue can take up to 120 guests with an ample dance floor.
For smaller functions, a fee of R175 is charged per person under the minimum amount. For example: If the minimum is 80 guests and there are 70 guests, a fee of $10 \times R175 = R1750$ is charged.

CEREMONY

The ceremony can be held on the lawn next to the venue at a fee of R1000.00. You will need to provide your own leads, sound equipment, podium, arch, chairs, carpet etc.

Available at Altydlig (no delivery or collection charges):

- White Tiffany Chairs – R25/chair
- Arch – R400

OWN RESPONSIBILITY

Music: You have to provide your own DJ or band (we don't supply any sound equipment or extension leads and extra plugs).

Decor: We do not supply any flowers or décor for the tables or venue. We do not set up any décor, you have to arrange for someone to do your décor on the day of your wedding/function.

Linen: You have to provide your own table clothes, runners and napkins for your function.

DIETARY REQUIREMENTS

HALAAL: We are not Halaal certified but our meat is Halaal friendly. An additional fee of R75 will be charged for a Halaal meal which will be ordered from a certified Halaal caterer.

ACCOMMODATION

We do not have any accommodation available on the premises.



EVENT MANAGEMENT & CATERING

Bread Table - On Arrival

R 39.00 Per Person

A Selection of Homemade Farm Breads, French Loaf Roundels, Rye Bread, Seed and Raisin Health Bread, Cocktail Bread Rolls and Savoury Biscuits Served with Hard and Soft Cheeses, Homemade Preserves, Pates and Farm Butter

Arrival Canapés Options

Please Select 5 Bites @ R 63.00 Per Person

- ❖ Smoked West Coast Snoek with Feta Cheese Quiche
- ❖ Roasted Butternut with Masala Spices and Goat's Cheese Phyllo Parcels
- ❖ Tempura Prawns, Premium Torpedo Prawns in an Authentic Japanese Style Batter Served with Tartar and Wasabi Dip in a Cocktail Jam Jar
- ❖ Mini Fishcakes Served with a Homemade Tartar Sauce
- ❖ Traditional Cape Beef Samosas with a Peach Chutney
- ❖ Crispy Oriental Vegetable Spring rolls, served with a sweet and sour dip
- ❖ Coriander Blini with Sweet Thai Chilli Jam, Smoked Chicken Breast Medallion, Garnished with Pineapple and Toasted Sesame Seeds
- ❖ Blini Topped with Smoked Salmon and a Dill Cream Cheese with Caper Berries
- ❖ Cape Malay Bobotie Crepe Medallions Accompanied by a Peach Chutney
- ❖ Grilled Peppered Fillet with Caramelised Red Onion
- ❖ Cocktail Italian Meatballs with a Neapolitan Sauce and Fresh Sweet Basil
- ❖ Profiteroles with Various Savoury Fillings
- ❖ Caprese Spike (Mozzarella Cheese and Cherry Tomato) with a Balsamic Vinegar and Olive Oil Dressing
- ❖ Steamed Baby Potatoes with Cream Cheese and Crispy Bacon Bits
- ❖ Mini Open Beef Burger on a Toasted Bruschetta Topped with Camembert Cheese and Red Onion Marmalade
- ❖ Smashed Pea and Black Forest Ham on Bruschetta
- ❖ Roast Beef Shavings Topped with Caramelised Red Onion On Toasted French Loaf Roundel
- ❖ Sundried Tomatoes, Sweet Basil, Kalamata Olives and Feta Cheese Salsa on a Slice of Ciabatta Bread



EVENT MANAGEMENT & CATERING

MENU OPTION 1 – PACKAGE A – R340

Arrival Refreshment / Starter

A Selection of Homemade Farm Breads, French Loaf Roundels, Rye Bread, Seed and Raisin Health Bread and Cocktail Bread Rolls
Served with Grated Cheese, Homemade Preserves, Pates and Farm Butter

Main Course – Buffet

Grilled Butterflied Leg of Lamb
Rubbed with Olive Oil, Fresh Herbs and Roasted Spices
Grilled over low Heat with our Homemade Basting Sauce

Roasted Baby Potatoes and Pearl Onions
With a Rosemary and Garlic Butter

Warm Roasted Seasonal Vegetable Salad with Turmeric Couscous

Curried Pasta Salad
With Finely Diced Onions, Sweet Peppers and Peach Slices

Garden Salad
With Baby Salad Leaves, Julienne Greens and a Greek Salad Dressing

MENU OPTION 2 – PACKAGE B – R389

Starter Options – Plated

Please Select One

- ❖ Creamy Broccoli and Cauliflower Soup Infused with Blue Cheese Served with Biltong Shavings Cocktail Bread Roll and Butter
- ❖ Smoked Snoek and Feta Cheese Phyllo Parcel with Pan Fried Onions, Lemon Zest And a Hint of Sweet Apricot Preserve Served with a Dill Cucumber and Cherry Tomato Salsa
- ❖ Wild Brown Mushroom and Danish Feta Cheese with a Hint of Thyme Phyllo Pastry Parcel Served with Sticky Tomato And Chilli Chutney and Rocket Salad
- ❖ Smoked Franschoek Salmon Salad Set on a Toasted Bruschetta with Herb Butter

Main Course – Buffet

Please Select Two Meat Dishes

- ❖ Deboned Butterflied Leg of Lamb, marinated in Olive Oil and Fresh Herbs, chargrilled with our Homemade Basting Sauce
- ❖ Roast Pork Neck, Stuffed with Dried Fruit, Pineapple and Thyme with a Honey Mustard Glaze
- ❖ Chicken Escalope's Stuffed with Sundried Tomatoes and Feta Cheese, served with a Creamy Mushroom and Coriander Sauce
- ❖ Flame Grilled Portuguese Chicken with our Homemade Basting Sauce
- ❖ Traditional Farm Style Chicken Pie with Mirepoix, Button Mushrooms, Fresh Herbs and Sago, topped with Flaky Puff Pastry
- ❖ Grilled Stuffed West Coast Snoek with Sun Ripened Rosa Tomatoes, Pan Fried Red Onion and Sweet Peppers with a Sweet Apricot and Mayonnaise Butter Sauce

Above Served with – Please Select One

- ❖ Crispy Potato Wedges, Sprinkled with Sea Salt and Fresh Thyme
- ❖ Savoury Rice with Pan Fried Mushrooms and Sweet Peppers
- ❖ New Baby Potatoes with a Dill and Spring Onion Butter

Vegetable and Salad Selection

Please Select Three of The Following

- ❖ Roasted Seasonal Vegetables Infused with Olive Oil, Garlic and Rosemary
- ❖ Grilled Vegetables Skewers Basted with Balsamic and Olive Oil
- ❖ Broccoli and Cauliflower with White Sauce, Topped with Three Cheeses, Grilled until Golden Brown
- ❖ Creamed Spinach with Freshly Ground Nutmeg
- ❖ Roasted Butternut with Egyptian Dukka and Toasted Pumpkin Seeds
- ❖ Pumpkin Pie Topped with Caramelized Nuts and Seeds
- ❖ Gem Squash Stuffed with Sweet Corn, Topped with Cheddar Cheese, Grilled until Golden Brown
- ❖ Sweet Corn Fritters/ Pumpkin Fritters
- ❖ Roasted Seasonal Vegetable and Turmeric Couscous Salad Served Warm
- ❖ Roasted Butternut with Masala Spice, Poached Pears, Feta Cheese, Baby Salad Leaves and Caramelized Cashew Nut Salad
- ❖ Traditional Greek Salad
- ❖ Garden Salad with Baby Salad Leaves, Julienne Greens and a Greek Salad Dressing
- ❖ Caesar Salad Baby Greens with Sun Ripened Cherry Tomatoes, Crispy Croutons, Boiled Egg Parmesan Cheese Shavings, Diced Anchovy Fillets Drizzled with a Creamy Caesar Dressing

Dessert – served on a platter per table

Sweet Somethings

- ❖ Koeksisters Traditionally South African Drenched in a Cinnamon Sugar Syrup
- ❖ Cocktail Chocolate and Caramel Cup Cakes (Bite Size)
- ❖ Cocktail Carrot Cup Cakes with a Cream Cheese and Chopped Nut Topping (Bite Size)

MENU OPTION 3 – PACKAGE C – R419

Starter Options – Plated

Please Select One

- ❖ Creamy Broccoli and Cauliflower Soup Infused with Blue Cheese and served with Biltong Shavings, Cocktail Bread Roll and Butter
- ❖ Smoked Snoek and Feta Cheese Phyllo Parcel with Pan Fried Onions, Lemon Zest and a Hint of Sweet Apricot Preserve Served with a Dill Cucumber and Cherry Tomato Salsa
- ❖ Wild Brown Mushroom and Danish Feta Cheese with a Hint of Thyme Phyllo Pastry Parcel Served with Sticky Tomato and Chilli Chutney and Rocket Salad
- ❖ Smoked Franschoek Salmon Set on a Toasted Bruschetta with Herb Butter
- ❖ Fishcake Set on Baby Salad Leaves Drizzled with a Dill and Lime Mayonnaise Dressing
- ❖ Caesar Salad Baby Greens with Sun Ripened Cherry Tomatoes, Crispy Croutons, Boiled Egg Parmesan Cheese Shavings Topped with a Cajun Pan Fried Prawn and Caper Berries Drizzled with a Creamy Caesar Dressing

Main Course – Buffet

Please Select Two Meat Dishes

- ❖ Deboned Butterflied Leg of Lamb, Marinated in Olive Oil and Fresh Herbs Chargrilled with our Homemade Basting Sauce
- ❖ Traditional Lamb Knuckle Potjie with Root Vegetables in a Rich Brown Gravy
- ❖ Matured Sirloin of Beef Grilled to Perfection, Served with Mild Pepper Sauce
- ❖ Roast Pork Neck, Stuffed with Dried Fruits, Pineapple and Thyme with a Honey Mustard Glaze
- ❖ Roasted Pork Belly with Homemade Basting Sauce with Crackling
- ❖ Chicken Escalope's Stuffed with Sundried Tomatoes and Feta Cheese Served with a Creamy Mushroom and Coriander Sauce
- ❖ Flame Grilled Portuguese Chicken with our Homemade Basting Sauce
- ❖ Traditional Farm Style Chicken Pie with Mirepoix, Button Mushrooms, Fresh Herbs and Sago Topped with Flaky Puff Pastry
- ❖ Grilled Stuffed West Coast Snoek with Sun Ripened Rosa Tomatoes, Pan Fried Red Onion and Sweet Peppers with a Sweet Apricot and Mayonnaise Butter

Above Served with – Please Select One

- ❖ Crispy Potato Wedges, Sprinkled with Sea Salt and Fresh Thyme
- ❖ Savoury Rice with Pan Fried Mushrooms and Sweet Peppers
- ❖ New Baby Potatoes with a Dill and Spring Onion Butter

Vegetable and Salad Selection

Please Select Three of The Following

- ❖ Roasted Seasonal Vegetables Infused with Olive Oil, Garlic and Rosemary
- ❖ Grilled Vegetables Skewers Basted with Balsamic and Olive Oil
- ❖ Broccoli and Cauliflower with White Sauce, Topped with Three Cheeses, Grilled until Golden Brown
- ❖ Creamed Spinach with Freshly Ground Nutmeg
- ❖ Roasted Butternut with Egyptian Dukkha and Toasted Pumpkin Seeds
- ❖ Pumpkin Pie Topped with Caramelized Nuts and Seeds
- ❖ Gem Squash Stuffed with Sweet Corn, Topped with Cheddar Cheese Grilled until Golden Brown
- ❖ Sweet Corn Fritters
- ❖ Roasted Seasonal Vegetable and Turmeric Couscous Salad Served Warm
- ❖ Roasted Butternut with Masala Spice, Poached Pears, Feta Cheese, Baby Salad Leaves and Caramelized Cashew Nut Salad
- ❖ Traditional Greek Salad
- ❖ Garden Salad with Baby Salad Leaves, Julienne Greens Served with a Greek Salad Dressing
- ❖ Caesar Salad Baby Greens with Sun Ripened Cherry Tomatoes, Crispy Croutons, Boiled Egg Parmesan Cheese Shavings, Diced Anchovy Fillets Drizzled with a Creamy Caesar Dressing

Dessert – Buffet

Please Select Two of The Following

- ❖ Fresh Strawberries with Vanilla Ice-Cream (SQ)
- ❖ Fresh Seasonal Fruit Salad with Vanilla Ice-Cream
- ❖ Italian Tiramisu Boudoir Biscuits Drenched in Espresso Coffee, Layered with Mascarpone Cheese and Dusted with Cocoa
- ❖ Rich Dark Chocolate Mousse Topped with a Vanilla Mousse
- ❖ Baked Malva Pudding, Made the Traditional way using Butter and Cream Topped with a Rich Toffee Sauce Served with Vanilla Custard
- ❖ Cape Brandy Pudding with Dates and Pecan Nuts, Served with a Creamy Vanilla Custard
- ❖ **Sweet Something's**
 - Koeksisters Traditionally South African Drenched in a Cinnamon Sugar Syrup
 - Cocktail Chocolate and Caramel Cup Cakes (Bite Size)
 - Cocktail Carrot Cup Cakes with a Cream Cheese and Chopped Nut Topping (Bite Size)

MENU OPTION 4 – PACKAGE D – R440

Starter Options – Plated

Please Select One

- ❖ Creamy Broccoli and Cauliflower Soup Infused with Blue Cheese Served with Biltong Shavings, Cocktail Bread Roll and Butter
- ❖ Smoked Snoek and Feta Cheese Phyllo Parcel with Pan Fried Onions, Lemon Zest and a Hint of Sweet Apricot Preserve Served with a Dill Cucumber and Cherry Tomato Salsa
- ❖ Wild Brown Mushroom and Danish Feta Cheese with a Hint of Thyme Phyllo Pastry Parcel Served with Sticky Tomato and Chilli Chutney and Rocket Salad
- ❖ Smoked Franschoek Salmon Set on a Toasted Bruschetta with Herb Butter
- ❖ Fishcake Set on Baby Salad Leaves Drizzled with a Dill and Lime Mayonnaise Dressing
- ❖ Caesar Salad Baby Greens with Sun Ripened Cherry Tomatoes, Crispy Croutons, Boiled Egg, Parmesan Cheese Shavings Topped with a Cajun Pan Fried Prawn and Caper Berries served with a Caesar Dressing

Main Course – Buffet

Please Select Two Meat Dishes

- ❖ Deboned Butterflied Leg of Lamb, Marinated in Olive Oil and Fresh Herbs Chargrilled with our Homemade Basting Sauce
- ❖ Traditional Lamb Knuckle Potjie with Root Vegetables in a Rich Brown Gravy
- ❖ Matured Sirloin of Beef Grilled to Perfection, Served with Mild Pepper Sauce
- ❖ Roast Pork Neck, Stuffed with Dried Fruits, Pineapple and Thyme with a Honey Mustard Glaze
- ❖ Roasted Pork Belly with Homemade Basting Sauce with Crackling
- ❖ Chicken Escalope's Stuffed with Sundried Tomatoes and Feta Cheese Served with a Creamy Mushroom and Coriander Sauce
- ❖ Flame Grilled Portuguese Chicken with our Homemade Basting Sauce
- ❖ Traditional Farm Style Chicken Pie with Mirepoix, Button Mushrooms, Fresh Herbs and Sago Topped with Flaky Puff Pastry
- ❖ Grilled Stuffed West Coast Snoek with Sun Ripened Rosa Tomatoes, Pan Fried Red Onion and Sweet Peppers with a Sweet Apricot and Mayonnaise Butter

Above Served with – Please Select One

- ❖ Crispy Potato Wedges, Sprinkled with Sea Salt and Fresh Thyme
- ❖ Savoury Rice with Pan Fried Mushrooms and Sweet Peppers
- ❖ New Baby Potatoes with a Dill and Spring Onion Butter

Vegetable and Salad Selection

Please Select Three of The Following

- ❖ Roasted Seasonal Vegetables Infused with Olive Oil, Garlic and Rosemary
- ❖ Grilled Vegetables Skewers Basted with Balsamic and Olive Oil
- ❖ Broccoli and Cauliflower with White Sauce, Topped with Three Cheeses Grilled Till Golden Brown
- ❖ Creamed Spinach with Freshly Ground Nutmeg
- ❖ Roasted Butternut with Egyptian Dukkha and Toasted Pumpkin Seeds
- ❖ Pumpkin Pie Topped with Caramelized Nuts and Seeds
- ❖ Gem Squash Stuffed with Sweet Corn, Topped with Cheddar Cheese Grilled Till Golden Brown
- ❖ Sweet Corn Fritters/ Pumpkin
- ❖ Roasted Seasonal Vegetable and Turmeric Couscous Salad Served Warm
- ❖ Roasted Butternut with Masala Spice, Poached Pears, Feta Cheese, Baby Salad Leaves and Caramelized Cashew Nut Salad
- ❖ Traditional Greek Salad
- ❖ Garden Salad with Baby Salad Leaves, Julienne Greens Served with a Greek Salad Dressing
- ❖ Caesar Salad Baby Greens with Sun Ripened Cherry Tomatoes, Crispy Croutons, Boiled Egg Parmesan Cheese Shavings, Diced Anchovy Fillets Drizzled with a Creamy Caesar Dressing

Dessert – Buffet

Please Select Three of The Following

- ❖ Fresh Strawberries with Vanilla Ice-Cream (SQ)
- ❖ Fresh Seasonal Fruit Salad with Vanilla Ice-Cream
- ❖ Italian Tiramisu Boudoir Biscuits Drenched in Espresso Coffee Layers with Mascarpone Cheese and Dusted with Cocoa
- ❖ Rich Dark Chocolate Mousse Topped with a Vanilla Mousse
- ❖ Baked Malva Pudding, Made the Traditional way using Butter and Cream Topped with a Rich Toffee Sauce Served with Vanilla Custard
- ❖ Cape Brandy Pudding with Dates and Pecan Nuts, Served with a Creamy Vanilla Custard
- ❖ **Sweet Something's**
 - Koeksisters Traditionally South African Drenched in a Cinnamon Sugar Syrup
 - Cocktail Chocolate and Caramel Cup Cakes (Bite Size)
 - Cocktail Carrot Cup Cakes with a Cream Cheese and Chopped Nut Topping (Bite Size)